

Highfield Level 2 End-Point Assessment for ST0589 Production Chef

Apprentice Details

Name	
Employer	
Training Provider	

Portfolio of evidence

It is a requirement of this assessment plan that a portfolio of evidence is submitted at Gateway to support the interview. This is not assessed. Please see the EPA-kit for more information on the requirements for the portfolio of evidence.

Please indicate below which piece of evidence is mapped to each KSB covered in the interview. Please use the same reference as the file name to ensure the correct piece of evidence can be located.

Core

KSB	Evidence reference	Evidence location
K4: Techniques for cooking dishes including poaching, simmering, steaming, boiling, braising, stewing, baking, grilling, and frying. (PD3)		
K6: Legislation and business standards for the storage of fresh, dried, tinned and frozen goods, following food safety procedures. (SC1)		
K7: Stock use and rotation methods that minimise waste. (SC1)		
K9: Techniques for conflict resolution and handling difficult behaviours. (PS1)		
K12: Methods of planning own workload and prioritising tasks. (SM1)		
K14: Techniques for maintaining good mental health and wellbeing, including asking for help with daily tasks. (SM2)		
K15: Methods for using feedback to improve own performance. (SM3, SM5)		

K16: Procedures and techniques for preparing an area for service and closing down following service. (KM1)		
K17: Proactive and reactive problem solving techniques and own level of authority when responding to challenges associated with routine and non-routine issues. (PS2, PS3)		
K18: Prep and par levels needed to meet daily demand. (KM1)		
K19: Functions, use, and preventative maintenance of manual and electrical tools, equipment and technology. (KM2)		
K23: Methods to sustainably reduce the waste of resources, including portion control, yield, and plate waste. (KM3, KM4)		
K24: Characteristics of texture modification according to the International Dysphagia Diet Standardisation Initiative (IDDSI) framework. (AM1)		
K25: Adaptations needed to increase the calorific density of food for those following a fortified diet. (AM2)		
K27: Legislation and organisational policies relating to equity, diversity, and inclusion in the workplace. (L1, L2)		
K28: Key performance indicators and own responsibility for contributing to them in terms of production, performance, and budget. (SM4, SM6)		
S4: Cook poached, simmered, steamed, boiled, braised, stewed, baked, grilled, and fried dishes. (PD3)		
S6: Undertake stock control, storage, and rotation. (SC1)		
S10: Manage own time to ensure allocated tasks are completed. (SM1)		
S11: Use techniques for maintaining good mental health and wellbeing to support self and others, including asking for and giving help with daily tasks. (SM2)		
S12: Use feedback to improve own performance. (SM3, SM5)		
S13: Prepare and close down an area for service. (KM1)		

S14: Use problem solving techniques to resolve routine and non-routine issues within scope of own role. (PS2, PS3)		
S15: Maintain prep and par levels according to business need. (KM1)		
S16: Clean and maintain manual and electrical food-preparation and cooking tools, equipment, and technology. (KM2)		
S20: Reduce the waste of resources, acting to measure and reduce plate waste, exercise portion control, and maximise yield. (KM3, KM4)		
S22: Follow equity, diversity, and inclusion legislation and organisational policies. (L1, L2)		
S23: Deliver to key performance indicators to support the production, performance, and budget within own area of responsibility. (SM4, SM6)		
B2: Takes responsibility when completing individual and team tasks to expected standards, helping resolve operational issues that arise. (PS2, PS3)		
B4: Advocates equality and respect, working positively with colleagues, managers and customers. (L1, L2)		

Apprentice Declaration

I confirm that the evidence contained in this portfolio of evidence is all my own work and any assistance given and/or sources used have been acknowledged.

Signed by apprentice (name)	Signature	Date

Employer Declaration

I confirm that the portfolio of evidence is valid and attributable to the apprentice.

Signed on behalf of employer (name)	Signature	Date